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CURRENT SERIAL RECORDS

EDIBLE SOYBEAN PROTEIN

AND

RELATED STUDIES

A List of Publications and Patents, 1962-1969
Northern Regional Research Laboratory

Agricultural Research Service

UNITED STATES DEPARTMENT OF AGRICULTURE

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This list of publications and patents represents 8 years of research work. It supersedes previous list issued as ARS 71-26, Suppl. 1-7. References are arranged chronologically except when they form a series of papers under the same general title or when the subject matter is closely related. All authors cited are members of the Northern Utilization Research and Development Division, Peoria, Ill.; exceptions are noted in footnotes or affiliation listed after author(s)' name.

Other lists of publications are available: Compositional Studies on Oilseeds, Oils, and Meals, ARS 71-39; Engineering Studies on Processing of Oils and Meals, ARS 71-40; Edible Soybean Oil and Related Studies, ARS 71-41; Chemically Modified Oil Products for Industrial Uses, ARS 71-43; Reviews and General Articles on Oilseed Crops Research, ARS 71-44; Miscellaneous Studies Related to Soybean and Other Oilseed Crops, ARS 71-45.

Northern Utilization Research and Development Division
Agricultural Research Service
United States Department of Agriculture
1815 North University Street
Peoria, Ill. 61604

EDIBLE SOYBEAN PROTEIN AND RELATED STUDIES

1962-1969

Publications

[Publications marked (*) are not available for distribution. When requesting specific reprints, please order by number. Use your zip code.]

Protein, Protein Isolates, Whey Proteins, Trypsin Inhibitors

1407 RECOVERY OF SOYBEAN WHEY PROTEIN WITH EDIBLE GUMS AND DETERGENTS
Allan K. Smith, Arlo M. Nash, A. C. Eldridge, and W. J. Wolf
J. Agr. Food Chem. 10(4): 302-304. July-August 1962

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Helcio Falanghe, A. K. Smith, and J. J. Rackis
Appl. Microbiol. 12(4): 330-334. July 1964

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A. C. Eldridge, R. L. Anderson, and W. J. Wolf
Arch. Biochem. Biophys. 115(3): 495-504. September 1966

1448 SOYBEAN TRYPSIN INHIBITORS: ISOLATION, PURIFICATION, AND PHYSICAL PROPERTIES
J. J. Rackis, H. A. Sasame, R. K. Mann, R. L. Anderson, and A. K. Smith
Arch. Biochem. Biophys. 98(3): 471-478. September 1962

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Biochem. Biophys. Res. Commun. 15(3): 230-235. March 1964

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J. J. Rackis
Food Technol. 20(11): 102-104. November 1966

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J. Agr. Food Chem. 11(4): 323-328. July-August 1963

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Cereal Chem. 41(5): 328-339. September 1964

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W. J. Wolf and Dayle Ann Sly
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Cereal Chem. 43(2): 261-270. March 1966

2119 FRACTIONATION AND CHARACTERIZATION OF ALCOHOL EXTRACTABLES ASSOCIATED WITH SOYBEAN PROTEINS. NONPROTEIN COMPONENTS
A. M. Nash, A. C. Eldridge, and W. J. Wolf
J. Agr. Food Chem. 15(1): 102-108. January-February 1967

2164 SOLUBILITY AND ULTRACENTRIFUGAL STUDIES ON SOYBEAN GLOBULINS
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215-F * ISOLATION OF SOYBEAN PROTEIN: EFFECT OF PROCESSING CONDITIONS ON YIELDS AND PURITY
Uri Cogan, Anina Yaron, Zeki Berk, and Sylvia Mizrahi
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Agr. Biol. Chem. 31(10): 1195-1200. October 1967

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[2] Report of research work supported with funds provided by the U.S. Department of Agriculture under the authority of U.S. Public Law 480, 83d Congress, and sponsored by the Northern Utilization Research and Development Division.

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Masao Fujimaki, Michiko Yamashita, Yukio Okazawa, and Soichi Arai
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Celia Fridman, Halina Lis, Nathan Sharon, and Ephraim Katchalski
The Weizmann Institute of Science, Rehovoth, Israel[2]
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Nature (London) 200(4912): 1226-1227. December 1963

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Hwa L. Wang, Doris I. Ruttle, and C. W. Hesseltine
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[4] Western Regional Research Laboratory, Agricultural Research Service, U.S. Department of Agriculture, Albany, Calif.

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G. C. Mustakas, E. L. Griffin, Jr., L. E. Allen,[5] and
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S. W. Applebaum, B. Gestetner, and Y. Birk
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F. R. Steggerda
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[5] UNICEF, United Nations, New York, N.Y.

[6] Wenger Mixer Manufacturing, Kansas City, Mo.

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Tech. Bull. Fac. Agr. Kagawa Univ. 20(1): 25-32. December 1968

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Kagawa University, Takamatsu, Japan[2]
Tech. Bull. Fac. Agr. Kagawa Univ. 20(1): 41-48. December 1968

Patents

[These patents are assigned to the Secretary of Agriculture. Printed copies of patents may be obtained only by purchase (50 cents each) from the Commissioner of Patents, U.S. Patent Office, Washington, D.C. 20231. Order by number, do not send stamps. Use your zip code.]

Protein, Protein Isolates, Whey Proteins, Trypsin Inhibitors

SOYBEAN TRYPSIN INHIBITORS AND METHOD OF ISOLATING THE SAME
Joseph J. Rackis and Allan K. Smith
U.S. Patent 3,049,530. August 14, 1962

SOYBEAN WHEY PROTEIN-POLYSACCHARIDE COMPLEX
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Fermented Foods

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U.S. Patent 3,243,301. March 29, 1966

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